

Château Sacré-Cœur

AOC POMEROL 2012

- **VINEYARD :**

Surface : 0,6 Ha :

Grapes : 88 % Merlot, 12 % Cabernet Franc.

Average of the vineyard : 33

Soil : Clayey and sandy.

- **WINEMAKING**

Manual harvest (all the work of the vines are done manually)

Filling of the vats by gravity without crushing.

Vinification in wooden vats of small capacity(around 23days) .

Temperature during alcoholic fermentations : 27/29°C maxi

Filling of the barrels heated at the same temperature as the wine : 26-27°.

Malolactic fermentation in new barrels.

- **AGEING AND TASTING:**

Appearance: Deep Red rubis color.

Nose: Notes of truffle smoke and black plum.

